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Amendments to the Claims:

1. (Currently amended) A method of forming a dough for a toaster pastry, the method comprising:

forming a blend of ingredients comprising wheat flour of from about 25 to about 44% by weight of ingredients for the dough, wheat farina of from about 13 to about 35% by weight of ingredients for the dough, shortening of from about 1.5 to about 2.5% by weight of ingredients for the dough, and water of from about 25 to about 35% by weight of ingredients for the dough;

adding puff pastry shortening in the form of cubes to said blend of ingredients such that the amount of puff pastry shortening is in the range of from about 5 to about 15% by weight of the ingredients for the dough pastry; and

blending the cubes of said puff pastry shortening and said blend of the ingredients to form a dough which is such that a heterogeneous mixture of the cubes of said puff pastry shortening in said blend of the remainder of the ingredients is obtained.

2. (Original) The method of Claim 1, wherein the wheat flour is of from about 25 to about 31% by weight of ingredients for the dough.

3. (Original) The method of Claim 1, wherein the wheat flour comprises a protein content of at least about 10% by weight of the wheat flour.

4. (Original) The method of Claim 3, wherein the protein content is of from about 10.5 to about 12.5% by weight of the wheat flour.

5. (Original) The method of Claim 1, wherein the wheat flour is an all purpose wheat flour.

6. (Original) The method of Claim 1, wherein the wheat flour is a moderately strong hard wheat flour.

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7. (Original) The method of Claim 1, wherein the shortening is of from about 1.6 to about 2.0% by weight of ingredients for the dough.
8. (Original) The method of Claim 1, wherein the shortening is an all purpose vegetable shortening.
9. (Original) The method of Claim 1, wherein the wheat farina is of from about 26 to about 29% by weight of ingredients for the dough.
10. (Original) The method of Claim 1, wherein the wheat farina comprises a protein content of from about 10 to 11.5% by weight of the wheat farina.
11. (Original) The method of Claim 1, wherein the wheat farina comprises at most about 20% by weight of endosperm particles having a particle size that is greater than about 250 microns, about 70 to about 85% by weight of the endosperm particles having a particles size of from about 149 microns to about 250 microns, and at most about 12% by weight of endosperm particles having a particle size less than about 149 microns.
12. (Original) The method of Claim 1, wherein the blend of ingredients further comprises sugar from about 1.0 to about 3.5% by weight of the ingredients for the dough.
13. (Original) The method of Claim 12, wherein the sugar is of from about 1.6 to about 2.2% by weight of the ingredients for the dough.
14. (Original) The method of Claim 1, wherein the blend of ingredients further comprises an additional ingredient selected from the group consisting of modified starches, baking powder, salt, a reducing agent, dextrose, dried egg yolk, yeast, coloring and mixtures thereof.
15. (Original) The method of Claim 1, wherein the blend of ingredients further comprises an additional ingredient selected from the group consisting of modified starches of from about 1 to about 1.6% by weight of the ingredients for the dough,

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baking powder of from about 0.3 to about 1.2% by weight of the ingredients for the dough, salt of from about 0.75 to about 1.5% by weight, L-cysteine of from about 0.015 to about 0.025% by weight of the ingredients for the dough, dextrose of from about 0.25 to about 0.75% by weight of the ingredients for the dough, dried egg yolk of from about 0.8 to about 1.3% by weight of the ingredients for the dough, yeast of from about 0.3 to about 0.6% by weight of the ingredients for the dough, coloring and mixtures thereof.

16. (Original) The method of Claim 1, wherein the blend of ingredients further comprises yeast from about 0.3 to about 1.5% by weight of the ingredients for the dough.

17. (Original) The method of Claim 16, wherein the blend of ingredients further comprises yeast from about 0.3 to about 0.6% by weight of the ingredients for the dough.

18. (Original) The method of Claim 1, wherein the cubed puffed pastry shortening ranges of from about 6 to about 10% by weight of the ingredients for the dough.

19. (Original) The method of Claim 18, wherein the cubed puffed pastry shortening ranges of from about 7 to about 8% by weight of the ingredients for the dough.

20. (Original) The method of Claim 1, wherein the cubes of puffed pastry shortening are at most 8cm³.

21. (Original) The method of Claim 20, wherein the cubes of puffed pastry shortening are 5cm³.

22. (Currently amended) The method of Claim 1, wherein a the final temperature of the dough is suitable to maintain the heterogeneous mixture.

23. (Original) The method of Claim 22, wherein the final temperature is at most about 25°C.

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24. (Original) The method of Claim 22, wherein the final temperature is at most about 20°C.

25. (Original) The method of Claim 1 further comprising forming the dough into a layered structure, the layered structure comprising a base sheet of the dough covered with a pastry filling, with a top sheet of the pastry blend of the dough applied thereover.

26. The method of Claim 25, wherein the layered structure is crimped and cut to form the toaster pastry.

27. (Original) The method of Claim 26, wherein the toaster pastry is fried and frozen.

28. (Original) The method of Claim 25, wherein the filling is selected from the group consisting of, where: ~~the method of Claim 25, wherein the filling is selected from the group consisting of, where:~~ comprising the steps of:

(a) mixing together ~~forming a blend of ingredients comprising~~ wheat flour in an amount of from about 25 to about 35% by weight of ingredients for the dough, sugar to taste and shortening in an amount of from about 1.5 to about 2.5% by weight of the ingredients for the dough to form a first blend of ingredients;

(b) adding to said first blend of ingredients wheat farina in an amount of from about 20 to about 35% by weight of the ingredients for the dough to form a second blend of ingredients;

(c) mixing with said second blend of ingredients modified starch in an amount of from about 1 to about 1.5% by weight of the ingredients for the dough, baking powder in an amount of from about 0.3 to about 1.2% by weight of the ingredients for the dough, salt to taste, a reducing agent in an amount of from about 0.015 to about 0.025% by weight of the ingredients for the dough, dextrose in an amount of from about 0.25 to about 0.75% by weight of the ingredients for the dough, and dried egg yolk in an amount of from about 0.8 to about 1.3% by weight

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of the ingredients for the dough to form a third blend of ingredients, ~~with the ingredients of (b);~~

(d) mixing with the third blend of ingredients yeast in an amount of from about 0.3 to about 1.5% by weight of the ingredients for the dough, and water in an amount of from about 25 to about 35% by weight of the ingredients for the dough to form a fourth blend of ingredient, ~~with the ingredients of (c);~~

(e) adding puff pastry shortening in the form of cubes to said fourth blend of ingredients such that the amount of puff pastry shortening is in the range of from about 5 to about 15% by weight of the ingredients for the dough; and

(f) blending the cubes of puff pastry shortening and said fourth blend of ingredients of (e) ~~such that~~ to form a dough which is a heterogeneous mixture of the cubes of shortening in said fourth blend of the remainder of said ingredients is obtained.

30. (Original) A dough for a toaster pastry comprising wheat flour of from about 25 to about 44% by weight of ingredients for the dough, wheat farina of from about 13 to about 35% by weight of ingredients for the dough, shortening of from about 1.5 to about 2.5% by weight of ingredients for the dough, water of from about 25 to about 35% by weight of ingredients for the dough and puff pastry shortening, in the form of cubes, of from about 5 to about 15% by weight of the ingredients for the pastry.

31. (Original) The dough of Claim 30, wherein the wheat flour is of from about 25 to about 31% by weight of ingredients for the dough.

32. (Original) The dough of Claim 30, wherein the wheat flour is a moderately strong hard wheat flour.

33. (Original) The dough of Claim 30, wherein the wheat farina is of from about 26 to about 29% by weight of ingredients for the dough.

34. (Original) The dough of Claim 30 further comprises an additional ingredient selected from the group consisting of sugars, modified starches, baking powder, salt, a reducing agent, dextrose, dried egg yolk, yeast, coloring and mixtures thereof.

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35. (Original) The dough of Claim 30, wherein the cubes of puffed pastry shortening are at most 8cm^3 .

36. (Currently amended) A filling comprising fruit of from about 1 to about 50% by weight of ingredients of the filling; water of from about 20 to about 50% by weight of ingredients of the filling; a sweetener of from about 20 to about 40% by weight of ingredients of the filling; corn syrup of from about 6 to about 20% by weight of ingredients of the filling; modified starch of from about 4 to 7% by weight of ingredients of the filling; a gum of from about 0.3% to about 0.7% by weight of ingredients of the filling; and an acid of from about 0.3% to about 0.7% by weight of ingredients of the filling, said filling having a viscosity of at least about 62,000 cps and a pH of from about 2.8 to 3.2.

37. (Original) The filling of Claim 36 further comprises an additional ingredient selected from the group consisting of flavors, preservatives, salt, hydrogenated vegetable oil and coloring.

38. (Original) The filling of Claim 36, wherein the fruit is selected from the group consisting of fresh fruit, frozen fruit, dehydrated fruit, dehydrated fruit powder and mixtures thereof.

39. (Original) The filling of Claim 36, wherein the gum is selected from the group consisting of agar-agar, locus bean gum, guar gum, xanthan gum, alginates, carageenan gum and mixtures thereof.

40. (Cancelled)

41. (Cancelled)

42. (Original) A toaster pastry made according to the method of Claim 25, the toaster pastry comprising an upper layer of dough, a lower layer of dough and an intermediate layer of filling, said pastry when cooked providing a flaky, multi-layered filled pastry.

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43. (Original) A toaster pastry according to claim 42, wherein the filling is the filling of claim 36.